

IN THE CLAIMS:

Please amend claim 1, as follows:

1. (Currently amended) A method for the preparation of croissant-shaped pastries with a cooked meat and cream cheese filling ,wherein there is a direct addition and an indirect incorporation of olive oil during the preparation of pastry~~the pastries'~~ dough, and wherein the olive oil replaces ~~the~~ high melting point animal fat or ~~the~~ margarine that is normally used, comprising the steps of:
  - a. Preparing an emulsion of distilled monoglycerides in the presence of 40 – 45 °C water, by homogenization in a ~~high-speed~~ mixer, operated at a high speed with ~~the~~ subsequent addition of olive oil, dextrose, fructose and egg yolk;
  - b. Preparing liquid leaven by the inoculation of rye flour substrate with ~~specially~~ formulated microbial cultures followed by incubation at 32°C for 18-24 hours in a dough kneader;
  - c. Mixing flour and water with a quantity of the liquid leaven prepared in step b. above, with subsequent kneading;.
  - d. Moving the kneaded dough to maturation chambers, wherein it remains for 120 minutes at a temperature of 30°C and relative humidity 80%, after which ~~the~~ remaining ingredients of flour, water, the emulsion of step a., sugar, eggs, olive oil, and baker's leaven are added;
  - e. Transferring the matured~~mature~~ dough of step d. to an extruder shaping machine where it is rolled into shape;

- f. Passing the shaped dough of step e. through a series of dough rotors to increases its thickness, after which the-dough sheets are flattened down to 2.8-3 mm;
- g. Placing the dough sheets that result from step f. ~~this procedure~~ in a cutting-filling-folding machine wherein they acquire a croissant shape and wherein a cooked meat filling is incorporated- therein;
- h. Placing the croissant-shaped dough into mold tin trays equipped with grooves and transferring the trays to maturation chambers, where they are left to mature the dough for 8 hours at 28°C and relative humidity 80%.
- i. Baking the croissant-shaped dough at 180°C for 12-15 min.
- j. Cooling the resulting baked product in ~~the presence of~~ high microbial quality air after which cream cheese is injected into the baked product; and
- k. Placing the baked product in a modified atmosphere consisting of protective gases (CO2/N2), and storing the baked product under refrigeration at 4°-6°C.

  

2. (Previously presented) A croissant-shaped pastry with a cooked meat and cream cheese filling and with olive oil incorporated into the pastry, manufactured according to the method of claim 1.